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## Information and Notices

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<sup>(1)</sup> Text with EEA relevance.

## II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES  
AND AGENCIES

## EUROPEAN COMMISSION

**Non-opposition to a notified concentration****(Case M.8557 — CCMP Capital/MSD Aqua Partners/Hayward Industries)****(Text with EEA relevance)**

(2017/C 252/01)

On 26 July 2017, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 <sup>(1)</sup>. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32017M8557. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

**Non-opposition to a notified concentration****(Case M.8509 — LVMH/Marcolin/JV)****(Text with EEA relevance)**

(2017/C 252/02)

On 27 July 2017, the Commission decided not to oppose the above notified concentration and to declare it compatible with the internal market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004 <sup>(1)</sup>. The full text of the decision is available only in English and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
- in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/homepage.html?locale=en>) under document number 32017M8509. EUR-Lex is the online access to European law.

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1.

## IV

(Notices)

## NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

## EUROPEAN COMMISSION

Euro exchange rates <sup>(1)</sup>

2 August 2017

(2017/C 252/03)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,1829	CAD	Canadian dollar	1,4841
JPY	Japanese yen	130,98	HKD	Hong Kong dollar	9,2461
DKK	Danish krone	7,4384	NZD	New Zealand dollar	1,5927
GBP	Pound sterling	0,89425	SGD	Singapore dollar	1,6064
SEK	Swedish krona	9,5918	KRW	South Korean won	1 329,43
CHF	Swiss franc	1,1459	ZAR	South African rand	15,7101
ISK	Iceland króna		CNY	Chinese yuan renminbi	7,9559
NOK	Norwegian krone	9,3505	HRK	Croatian kuna	7,4063
BGN	Bulgarian lev	1,9558	IDR	Indonesian rupiah	15 752,68
CZK	Czech koruna	26,128	MYR	Malaysian ringgit	5,0693
HUF	Hungarian forint	303,86	PHP	Philippine peso	59,521
PLN	Polish zloty	4,2540	RUB	Russian rouble	71,8059
RON	Romanian leu	4,5593	THB	Thai baht	39,355
TRY	Turkish lira	4,1786	BRL	Brazilian real	3,6995
AUD	Australian dollar	1,4847	MXN	Mexican peso	21,1874
			INR	Indian rupee	75,3272

<sup>(1)</sup> Source: reference exchange rate published by the ECB.

**COMMISSION DECISION**  
**of 27 July 2017**  
**setting-up the High-Level Commission Expert Group on radicalisation**  
(2017/C 252/04)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Whereas:

- (1) With a view to enhancing efforts to prevent and counter radicalisation leading to violent extremism and terrorism and to improve coordination and cooperation between all relevant stakeholders, in accordance with the calls for action set out in the European Agenda on Security <sup>(1)</sup>, the Communication from the Commission on the prevention of radicalisation <sup>(2)</sup> as well as the revised EU Strategy on radicalisation and recruitment <sup>(3)</sup> and other relevant Council Conclusions on that matter <sup>(4)</sup>, the Commission needs to call upon the expertise of high-level experts in an advisory body.
- (2) It is therefore necessary to set up a group of high-level experts in the field of prevention and countering of radicalisation and to define its tasks and its structure.
- (3) The group should contribute to the further development and implementation of Union prevent policies, instruments and initiatives, including by elaborating a set of guiding principles and recommendations for further work on preventing and countering radicalisation at both Union and national level and by supporting the work on assessing the need for more structured cooperation mechanisms for prevent work at Union level taking also into account the external dimension.
- (4) With a view to gathering the relevant European and national perspectives and expertise, the group should be composed of the Member States' competent authorities, the European Union Agency for Law Enforcement Cooperation <sup>(5)</sup>, the European Union's Judicial Cooperation Unit <sup>(6)</sup>, the European Union Agency for Fundamental Rights <sup>(7)</sup>, the European Union Agency for Law Enforcement Training <sup>(8)</sup>, the Radicalisation Awareness Network Centre of Excellence <sup>(9)</sup>, the European External Action Service <sup>(10)</sup> and the EU Counter-Terrorism Coordinator <sup>(11)</sup>.

<sup>(1)</sup> Communication from the Commission to the European Parliament, the Council, the European Economic and Social Committee and the Committee of the Regions, 'The European Agenda on Security', COM(2015) 185 final, Strasbourg, 28.4.2015.

<sup>(2)</sup> Communication from the Commission to the European Parliament, the Council, the European Economic and Social Committee and the Committee of the Regions supporting the prevention of radicalisation leading to violent extremism, COM(2016) 379 final, Brussels, 14.6.2016.

<sup>(3)</sup> 9956/14 JAI 332 ENFOPOL 138 COTER 34.

<sup>(4)</sup> See in particular Conclusions of the Council of the European Union and of the Member States meeting within the Council on enhancing the criminal justice response to radicalisation leading to terrorism and violent extremism of 20 November 2015 (14419/15), Council Conclusions on Developing media literacy and critical thinking through education and training of 30 May 2016 (9641/16), Council conclusions on the role of the youth sector in an integrated and cross-sectorial approach to preventing and combating violent radicalisation of young people of 30 May 2016 (9640/16), Conclusions of the Council and of the Representatives of the Governments of the Member States, meeting within the Council, on the prevention of radicalisation leading to violent extremism of 21 November 2016 (14276/16), European Council conclusions of 22 and 23 June 2017 (EUCO 8/17) and Council Conclusions on EU External Action on Counter-terrorism of 19 June 2017 (10384/17).

<sup>(5)</sup> Regulation (EU) 2016/794 of the European Parliament and of the Council of 11 May 2016 on the European Union Agency for Law Enforcement Cooperation (Europol) and replacing and repealing Council Decisions 2009/371/JHA, 2009/934/JHA, 2009/935/JHA, 2009/936/JHA and 2009/968/JHA (OJ L 135, 24.5.2016, p. 53).

<sup>(6)</sup> Council Decision 2002/187/JHA of 28 February 2002 setting up Eurojust with a view to reinforcing the fight against serious crime (OJ L 43, 6.3.2002, p. 1).

<sup>(7)</sup> Council Regulation (EC) No 168/2007 of 15 February 2007 establishing a European Union Agency for Fundamental Rights (OJ L 53, 22.2.2007, p. 1).

<sup>(8)</sup> Regulation (EU) 2015/2219 of the European Parliament and of the Council of 25 November 2015 on the European Union Agency for Law Enforcement Training (CEPOL) and replacing and repealing Council Decision 2005/681/JHA (OJ L 319, 4.12.2015, p. 1).

<sup>(9)</sup> Communication from the Commission to the European Parliament, the Council, The European Economic and Social Committee and the Committee of the Regions 'Preventing Radicalisation to Terrorism and Violent Extremism: Strengthening the EU's Response' COM (2013) 941 final, 15.1.2014.

<sup>(10)</sup> Council Decision (2010/427/EU) of 26 July 2010 establishing the organisation and functioning of the European External Action Service (OJ L 201, 3.8.2010, p. 30).

<sup>(11)</sup> European Council declaration on combating terrorism, 25 March 2004.

- (5) More specifically, the Union agencies provide their expertise from the law enforcement and criminal justice perspective while taking into account the fundamental rights dimension and the need for capacity-building. The Radicalisation Awareness Network Centre of Excellence provides its unique Union-wide independence in addressing radicalisation, its understanding of the practitioner's needs and expectations and its experience in transnational stakeholder cooperation. The European External Action Service contributes with its experience and expertise in relation to the external dimension of the Union's efforts drawing from and contributing to cooperation with third countries and international organisations. The EU Counter-Terrorism Coordinator contributes with expertise based on his overarching view of the relevant policy instruments.
- (6) Rules on disclosure of information by members of the group should be laid down.
- (7) It is appropriate to fix a period for the application of this Decision. The Commission will in due time consider the advisability of an extension,

HAS DECIDED AS FOLLOWS:

*Article 1*

**Subject matter**

The High-Level Commission Expert Group on radicalisation ('the group') is hereby set up.

*Article 2*

**Tasks**

The group's tasks shall be:

- (a) to advise on how to improve cooperation and collaboration among the different stakeholders and in particular with Member States on matters related to preventing and countering radicalisation leading to violent extremism and terrorism;
- (b) to advise and assist the Commission in the further development of Union policies aiming at preventing and countering radicalisation leading to violent extremism and terrorism, including by elaborating a set of principles and recommendations taking into due consideration findings of existing and future EU-funded research in the area, for the implementation of targeted and effective measures to prevent and counter radicalisation at both Union and national level comprising more targeted use of Union funding programmes;
- (c) to advise and assist the Commission in exploring options for future more structured cooperation mechanisms at Union level in the area of preventing and countering radicalisation leading to violent extremism and terrorism, building on existing approaches to exchanges of best practices, networking and empowerment of stakeholders.

*Article 3*

**Membership**

1. The group shall be composed of the following members:
  - (a) the Member States' competent authorities;
  - (b) the European Union Agency for Law Enforcement Cooperation;
  - (c) the European Union's Judicial Cooperation Unit;
  - (d) the European Union Agency for Fundamental Rights;
  - (e) the European Union Agency for Law Enforcement Training;

(f) the Radicalisation Awareness Network Centre of Excellence;

(g) the European External Action Service;

(h) the EU Counter-Terrorism Coordinator.

2. The members of the group shall nominate one high-level representative and one alternate. Each of the high-level representatives or alternates may be accompanied by one expert in the prevention of radicalisation.

3. Members who are no longer capable of contributing effectively to the expert group's deliberations, who, in the opinion of the Commission department concerned, do not comply with the conditions set out in Article 339 of the Treaty on the Functioning of the European Union or who resign, shall no longer be invited to participate in any meetings of the group and may be replaced for the remainder of their term of office.

#### *Article 4*

##### **Chair**

The group shall be chaired by a high-level representative of the Directorate-General for Migration and Home Affairs ('DG HOME') of the Commission.

#### *Article 5*

##### **Operation**

1. The group shall act at the request of its chairman in compliance with Article 13.1 of the Commission's horizontal rules for expert groups ('the horizontal rules')<sup>(1)</sup>.

2. Meetings of the group shall, in principle, be held on Commission premises.

3. DG HOME shall provide secretarial services. Commission officials from other departments with an interest in the proceedings shall be invited to attend meetings of the group and its subgroups.

4. In agreement with DG HOME, the group may, by simple majority of its members, decide that deliberations shall be public.

5. Minutes on the discussion on each point on the agenda and on the opinions delivered by the group shall be meaningful and complete. Minutes shall be drafted by the secretariat under the responsibility of the Chair.

6. The group shall adopt its opinions, recommendations or reports by consensus. In the event of a vote, the outcome of the vote shall be decided by simple majority of the members. Members who have voted against shall have the right to have a document summarising the reasons for their position annexed to the opinions, recommendations or reports.

#### *Article 6*

##### **Sub-groups**

1. DG HOME may set up sub-groups for the purpose of examining specific topics on the basis of terms of reference defined by the Commission. Sub-groups shall operate in compliance with the horizontal rules and shall report to the group. They shall be dissolved as soon as their mandate is fulfilled.

2. The members of the group may nominate representatives for sub-groups with a high level of technical expertise.

#### *Article 7*

##### **Invited experts**

DG HOME may invite experts, including from the private sector, with specific expertise with respect to a subject matter on the agenda to take part in the work of the group or subgroups on an ad hoc basis.

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<sup>(1)</sup> Commission Decision C(2016) 3301 final of 30 May 2016 establishing horizontal rules on the creation and operation of Commission expert groups.

*Article 8***Observers**

1. Individuals, organisations and public entities may be granted an observer status, in compliance with the horizontal rules, by direct invitation from the Chair.
2. Organisations and public entities appointed as observers shall nominate their representatives.
3. Observers and their representatives may be permitted by the Chair to take part in the discussions of the group and provide expertise. However, they shall not have voting rights and shall not participate in the formulation of recommendations or advice of the group.

*Article 9***Rules of procedure**

On a proposal by and in agreement with DG HOME the group shall adopt its rules of procedure by simple majority of its members, on the basis of the standard rules of procedure for expert groups, in compliance with the horizontal rules <sup>(1)</sup>.

*Article 10***Professional secrecy and handling of classified information**

The members of the group and their representatives, as well as invited experts and observers, are subject to the obligations of professional secrecy, which by virtue of the Treaties and the rules implementing them applies to all members of the institutions and their staff, as well as to the Commission's rules on security regarding the protection of Union classified information laid down in Commission Decisions (EU, Euratom) 2015/443 <sup>(2)</sup> and (EU, Euratom) 2015/444 <sup>(3)</sup>. Should they fail to respect these obligations, the Commission may take all appropriate measures.

*Article 11***Transparency**

1. The group and its subgroups shall be registered in the Register of expert groups.
2. As concerns the group composition, the name of the members as well as of the observers shall be published on the Register of expert groups.
3. All relevant documents, including the agendas, the minutes and the participants' submissions, shall be made available either on the Register of expert groups or via a link from the Register to a dedicated website, where this information can be found. Access to dedicated websites shall not be submitted to user registration or any other restriction. In particular, the agenda and other relevant background documents shall be published in due time ahead of the meeting, followed by timely publication of minutes. Exceptions to publication shall only be foreseen where it is deemed that disclosure of a document would undermine the protection of a public or private interest as defined in Article 4 of Regulation (EC) No 1049/2001 of the European Parliament and of the Council <sup>(4)</sup>.

*Article 12***Meeting expenses**

1. Participants in the activities of the group and subgroups shall not be remunerated for the services they offer.
2. Travel and subsistence expenses incurred by participants in the activities of the group and subgroups shall be reimbursed by the Commission. Reimbursement shall be made in accordance with the provisions in force within the Commission and within the limits of the available appropriations allocated to the Commission departments under the annual procedure for the allocation of resources.

<sup>(1)</sup> Article 17 of the horizontal rules.

<sup>(2)</sup> Commission Decision (EU, Euratom) 2015/443 of 13 March 2015 on Security in the Commission (OJ L 72, 17.3.2015, p. 41).

<sup>(3)</sup> Commission Decision (EU, Euratom) 2015/444 of 13 March 2015 on the security rules for protecting EU classified information (OJ L 72, 17.3.2015, p. 53).

<sup>(4)</sup> Regulation (EC) No 1049/2001 of the European Parliament and of the Council of 30 May 2001 regarding public access to European Parliament, Council and Commission documents (OJ L 145, 31.5.2001, p. 43).



*Article 13***Applicability**

This Decision shall apply until 31 December 2018.

Done at Brussels, 27 July 2017.

*For the Commission*

Dimitris AVRAMOPOULOS

*Member of the Commission*

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**ADMINISTRATIVE COMMISSION FOR THE COORDINATION OF SOCIAL SECURITY SYSTEMS**

**AVERAGE COSTS OF BENEFITS IN KIND**

(2017/C 252/05)

AVERAGE COSTS OF BENEFITS IN KIND — 2014

**I. Application of Article 94 of Regulation (EEC) No 574/72 <sup>(1)</sup> <sup>(2)</sup>**

The amounts to be refunded with regard to the benefits in kind provided in 2014 to members of the family who do not reside in the same Member State as the insured person, as referred to in Article 17 of Regulation (EC) No 883/2004 <sup>(3)</sup>, will be determined on the basis of the following average costs:

Article 94	Annual	Net Monthly X=0,20
Ireland	EUR 3 355,13	EUR 223,68
United Kingdom	GBP 2 191,19	GBP 146,08

**II. Application of Article 95 of Regulation (EEC) No 574/72 <sup>(4)</sup>**

The amounts to be refunded with regard to the benefits in kind provided in 2014 to pensioners and members of their family under Articles 24(1), 25 and 26 of Regulation (EC) No 883/2004 will be determined on the basis of the following average costs (only per capita from 2002):

Article 95	Annual	Net Monthly X=0,20	Net Monthly X=0,15 <sup>(1)</sup>
Ireland	EUR 7 605,41	EUR 507,03	EUR 538,72
United Kingdom	GBP 4 396,17	GBP 293,08	GBP 311,40

<sup>(1)</sup> With respect to Article 64(7) of Regulation (EC) No 987/2009, the reduction applied to the monthly fixed amount shall be equal to 15 % ( $x = 0,15$ ) for pensioners and members of their family when the competent Member State is not listed in Annex IV of Regulation (EC) No 883/2004.

AVERAGE COSTS OF BENEFITS IN KIND — 2014

**Application of Article 64 of Regulation (EC) No 987/2009 <sup>(5)</sup>**

I. The amounts to be refunded with regard to the benefits in kind provided in 2014 to family members who do not reside in the same Member State as the insured person, as referred to in Article 17 of Regulation (EC) No 883/2004, will be determined on the basis of the following average costs:

	Age group	Annual	Net monthly x=0,20
Norway	under 20 years	NOK 16 132,22	NOK 1 075,48
	20-64 years	NOK 31 370,83	NOK 2 091,39
	65 years and over	NOK 113 347,79	NOK 7 556,52
Sweden	under 20 years	SEK 12 937,05	SEK 862,47
	20-64 years	SEK 20 468,50	SEK 1 364,57
	65 years and over	SEK 55 802,63	SEK 3 720,18

<sup>(1)</sup> OJ L 74, 27.3.1972, p. 1.

<sup>(2)</sup> With respect to Article 64(7) of Regulation (EC) No 987/2009, Member States may continue to apply Articles 94 and 95 of Regulation (EEC) No 574/72 for the calculation of the fixed amount until 1 May 2015.

<sup>(3)</sup> OJ L 166, 30.4.2004, p. 1.

<sup>(4)</sup> See footnote (2).

<sup>(5)</sup> OJ L 284, 30.10.2009, p. 1.

II. The amounts to be refunded with regard to benefits in kind provided in 2014 to pensioners and members of their family, as provided for in Article 24(1) and Articles 25 and 26 of Regulation (EC) No 883/2004, will be determined on the basis of the following average costs:

	Age group	Annual	Net monthly x=0,20	Net monthly x=0,15 <sup>(1)</sup>
Norway	under 20 years	NOK 16 132,22	NOK 1 075,48	NOK 1 142,70
	20-64 years	NOK 31 370,83	NOK 2 091,39	NOK 2 222,10
	65 years and over	NOK 113 347,79	NOK 7 556,52	NOK 8 028,80
Sweden	under 20 years	SEK 12 937,05	SEK 862,47	SEK 916,37
	20-64 years	SEK 20 468,50	SEK 1 364,57	SEK 1 449,85
	65 years and over	SEK 55 802,63	SEK 3 720,18	SEK 3 952,69

<sup>(1)</sup> The reduction applied to the monthly fixed amount shall be equal to 15 % (x = 0,15) for pensioners and members of their family when the competent Member State is not listed in Annex IV of Regulation (EC) No 883/2004 (according to Article 64(3) of Regulation (EC) No 987/2009).

## NOTICES FROM MEMBER STATES

**Commission communication pursuant to Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community****Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations**

(Text with EEA relevance)

(2017/C 252/06)

Member State	Czech Republic
Concerned routes	Ostrava - Amsterdam
Period of validity of the contract	1 October 2017 - 30 September 2021
Deadline for submission of tenders	31 August 2017
Address where the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the modified public service obligations can be obtained	<p>For further information please contact:</p> <p>Moravskoslezský kraj - Krajský úřad 28. října 117 702 18 Ostrava ČESKÁ REPUBLIKA</p> <p>Tel. +420 595622716 Fax +420 595622226 Email: martin.vymetal@msk.cz Internet: www.msk.cz</p> <p>or</p> <p>CÍSAŘ, ČEŠKA, SMUTNÝ s.r.o., advokátní kancelář Hvězdova 1716/2b 140 00 Praha 4 ČESKÁ REPUBLIKA</p> <p>Tel. +420 224827884 Fax +420 224827879 Email: sniehotta@akccs.cz Internet: www.akccs.cz</p>

**Commission communication pursuant to Article 17(5) of Regulation (EC) No 1008/2008 of the European Parliament and of the Council on common rules for the operation of air services in the Community**

**Invitation to tender in respect of the operation of scheduled air services in accordance with public service obligations**

(Text with EEA relevance)

(2017/C 252/07)

Member State	Czech Republic
Concerned routes	Ostrava-Helsinki
Period of validity of the contract	1 October 2017-30 September 2021
Deadline for submission of tenders	31 August 2017
Address where the text of the invitation to tender and any relevant information and/or documentation related to the public tender and the modified public service obligations can be obtained	<p>For further information please contact:</p> <p>Moravskoslezský kraj — Krajský úřad  28. října 117  702 18 Ostrava  ČESKÁ REPUBLIKA</p> <p>Tel. +420 595622716  Fax +420 595622226  Email: martin.vymetal@msk.cz  Internet: www.msk.cz</p> <p>or</p> <p>ČÍSAŘ, ČEŠKA, SMUTNÝ s.r.o., advokátní kancelář  Hvězdova 1716/2b  140 00 Praha 4  ČESKÁ REPUBLIKA</p> <p>Tel. +420 224827884  Fax +420 224827879  Email: sniehotta@akccs.cz  Internet: www.akccs.cz</p>

## V

(Announcements)

PROCEDURES RELATING TO THE IMPLEMENTATION OF COMPETITION  
POLICY

EUROPEAN COMMISSION

**Prior notification of a concentration**

**(Case M.8548 — Ardian/GPS branch of Assystem Group)**

(Text with EEA relevance)

(2017/C 252/08)

1. On 24 July 2017, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004<sup>(1)</sup> by which the undertaking Ardian France SA ('Ardian', France) acquires within the meaning of Article 3(1)(b) of the Merger Regulation sole control of the GPS ('Global Product Solutions') business area of Assystem Group ('Assystem GPS', France) by way of purchase of shares.

2. The business activities of the undertakings concerned are:

- Ardian: private investment in Europe, North America and Asia. Ardian holds interests in Fives, Serma and Trigo, companies operating in the sector of industrial engineering or a related sector.
- Assystem GPS: product engineering and post-development services for the aerospace, automotive, transport and machinery sectors.

3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved.

4. The Commission invites interested third parties to submit to it their observations on the proposed operation.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.8548 — Ardian/GPS branch of Assystem Group, to the following address:

European Commission  
Directorate-General for Competition  
Merger Registry  
1049 Bruxelles/Brussel  
BELGIQUE/BELGIË

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

**Prior notification of a concentration**  
**(Case M.8573 — CVC Group/Arzignanese/Pasubio)**  
**Candidate case for simplified procedure**  
**(Text with EEA relevance)**  
(2017/C 252/09)

1. On 26 July 2017, the Commission received notification of a proposed concentration pursuant to Article 4 of Council Regulation (EC) No 139/2004 <sup>(1)</sup> by which CVC Capital Partners SICAV-FIS SA ('CVC', Luxembourg) indirectly acquires within the meaning of Article 3(1)(b) of the Merger Regulation control of the whole of Arzignanese srl ('Arzignanese', Italy) and Pasubio SpA ('Pasubio', Italy) by way of a purchase of shares.
2. The business activities of the undertakings concerned are:
  - for CVC: The CVC Group provides advice to and manages investment funds and platforms,
  - for Arzignanese and Pasubio ('Pasubio Group'): The Pasubio Group is active in the tanning of leather and the production of finished leather products for use in various sectors, including automotive interiors, furniture and luxury goods.
3. On preliminary examination, the Commission finds that the notified transaction could fall within the scope of the Merger Regulation. However, the final decision on this point is reserved. Pursuant to the Commission Notice on a simplified procedure for treatment of certain concentrations under the Council Regulation (EC) No 139/2004 <sup>(2)</sup> it should be noted that this case is a candidate for treatment under the procedure set out in this Notice.
4. The Commission invites interested third parties to submit their possible observations on the proposed operation to the Commission.

Observations must reach the Commission not later than 10 days following the date of this publication. Observations can be sent to the Commission by fax (+32 22964301), by email to COMP-MERGER-REGISTRY@ec.europa.eu or by post, under reference M.8573 — CVC Group/Arzignanese/Pasubio, to the following address:

European Commission  
Directorate-General for Competition  
Merger Registry  
1049 Bruxelles/Brussel  
BELGIQUE/BELGIË

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<sup>(1)</sup> OJ L 24, 29.1.2004, p. 1 (the 'Merger Regulation').

<sup>(2)</sup> OJ C 366, 14.12.2013, p. 5.

## OTHER ACTS

## EUROPEAN COMMISSION

**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2017/C 252/10)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(1)</sup>.

SINGLE DOCUMENT

**'MAKÓI PETREZSELYEMGYÖKÉR'****EU No: PGI-HU-02155 — 22.7.2016****PDO ( ) PGI ( X )****1. Title**

'Makói petrezselyemgyökér'

**2. Member State or Third Country**

Hungary

**3. Description of the agricultural product or foodstuff****3.1. Type of product**

Class 1.6. Fruit, vegetables and cereals, fresh or processed

**3.2. Description of the product to which the name in (1) applies**

The protected geographical indication 'Makói petrezselyemgyökér' designates a particular root of the *Petroselinum crispum* var. *tuberosum* Makó long parsley variety.

It has a smooth, level surface and dense texture, its flesh is white, its outer colour creamy white, and it has a slightly sweet taste. It has a pleasant flavour and aroma and is highly productive and long-lasting.

A parsley root can be called 'Makói petrezselyemgyökér' if it is more than 30 cm in length and at least 3 cm in width.

It has an extremely high dry matter content, averaging 35-40 %, though values above 45 % are not unheard of, which is outstanding in comparison with other varieties. The high dry matter content has a positive effect on the product's shelf life.

When placed on the market 'Makói petrezselyemgyökér' must be healthy and intact.

**3.3. Feed (for products of animal origin only) and raw materials (for processed products only)**

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**3.4. Specific steps in production that must take place in the identified geographical area**

'Makói petrezselyemgyökér' is grown and harvested in the geographical area defined in point 4.

**3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to**

Before being sold, 'Makói petrezselyemgyökér' is soaked, without its foliage, in a bathtub, washed in a barrel washer, graded, sorted, packaged and, finally, dried.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.



During grading, a parsley root can be called 'Makói petrezselyemgyökér' if it is more than 30 cm in length and at least 3 cm in width.

All technological processes must take place in the Makó micro-region. The product must also be prepared at the place of storage, as otherwise the root starts to wither.

The product is stored in containers. During storage, a temperature of between 1 °C and 3 °C and — to prevent loss from shrinkage — 70 % humidity must be ensured.

'Makói petrezselyemgyökér' is packaged by the producer according to the customer's needs. Packaging units of 'Makói petrezselyemgyökér' PGI products:

- In trays of 3, 350 gr and 500 gr
- Wrapped in microfilm: 350 gr
- Wrapped in macrofilm: 350 gr, 500 gr
- In M10 crates, individually lined with film: 5, 6, 8 and 10 kg

The producer is required to keep a detailed record of each product it produces and markets.

### 3.6. Specific rules concerning labelling of the product the registered name refers to

The individual labels used for the product are issued by the Farmers' Society of the Csanád region, as the Makó branch of the National Association of Hungarian Farmers' Societies (MAGOSZ). The following items must appear on the label:

- the word combination 'Makói petrezselyemgyökér',
- the ARDA registration number.

The label shown below is received by all producers of the product bearing the name, regardless of whether they belong to a cooperative.



### 4. Concise definition of the geographical area

The production area of 'Makói petrezselyemgyökér' is located in a contiguous area within the 'Makó micro-region' of Csongrád County.

'Makói petrezselyemgyökér' is grown within the administrative boundaries of the following localities: Makó, Csanádpalota, Apátfalva, Ambrózfalva, Csanádalbertyi, Ferencszállás, Földeák, Királyhegyes, Kiszombor, Klárafalva, Kövegy, Magyarcsanád, Maroslele, Nagyér, Nagylak, Óföldeák and Pitvaros.

### 5. Link with the geographical area

#### *Specificities of the area*

The soils of the region were formed from deposits from the shifting Maros riverbed, whose main rock formation is yellow top soil, or loess, the decomposition of which resulted in today's highly fertile soil.

The loess and alluvial soil have a high nutrient content, are rich in trace elements, medium dense, friable and flat-surfaced, with good air and water retention. In terms of physical composition, the soil contains lime, humus and 10-15 % clay. The soil's characteristic friability is the result of its lime content, which breaks down the clayey part into crumbs, so that the loamy soil never seals.

The Makó region's most notable climate feature is its dry, hot summers. During the growing season there is considerable sunshine, with 2 100 sunshine hours per year, and a consistently high temperature, with 85-90 summer days, 30 hot days, an average temperature of 18,1 °C, and a heat sum of 3 340 °C.

The region receives very little cloud cover, with a rate of some 30-55 %. Average annual precipitation at the mouth of the river Maros is 580 mm, with higher amounts at the end of spring and the beginning of summer.

#### *Specificity of the product*

'Makói petrezselyemgyökér' has the following characteristics:

- it grows long and thick, gradually tapering, with a smooth, level surface,
- it is more than 30 cm in length and 3-5 cm in width,
- its flesh is white, its outer colour creamy white, it has a slightly sweet taste and a pleasant flavour and aroma,
- it is cold-resistant and has an extremely good shelf life: 150 days after the autumn harvest, without cold storage (the shelf life for other varieties of parsley under similar conditions is 90 days), or up to 1 year under optimum storage conditions (suitable humidity and temperature values).

#### *Causal link*

The unique character of 'Makói petrezselyemgyökér' is the result of the geographical environment, the link that has been formed with the Makó region, as well as natural (soil and climate) and to some extent human factors.

The Makó region has a notable tradition of vegetable-growing. Its formation and development is most likely linked to the region's large-scale onion-growing industry, and it probably started to be grown around the same time as the onion, in the second half of the 18th century.

The first golden age of production and demand for parsley in the Makó region occurred during the middle and second half of the 19th century. This golden age was preceded by expert selection work that led to the variety of the *Petroselinum crispum* var. *tuberosum* Makó long parsley grown to this day.

Thanks to their breeding work, the farmers of Makó developed a variety of parsley in keeping with the region's environmental conditions that is still grown today, a variety whose unique character stems mainly from its high dry matter content and outstanding shelf life.

The extremely high dry matter content formed thanks to the characteristic soil of the Makó region, to soil-improvement work, nutrient supply based on soil tests, and climatic conditions, particularly the hot, dry summers.

Its outstanding shelf life is the result of this high dry matter content and the extremely wide root collar typical of 'Makói petrezselyemgyökér'. The combined effect of these two factors means that when it reaches maturity it can withstand temperatures as low as -10 °C to -20 °C.

All in all, the production of 'Makói petrezselyemgyökér' is long-established: it has had a marketing authorisation, as a local variety, since 1951. The region's farmers have managed to pass down their farms, expertise and production techniques seamlessly from generation to generation, thus preserving the tradition of growing 'Makói petrezselyemgyökér'.

#### **Reference to publication of the specification**

(the second subparagraph of Article 6(1) of this Regulation)

<http://eilelmiszerlanc.kormany.hu/download/1/f5/b1000/Makoi%20petrezselyemgyoker.pdf>

on page 24.

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**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2017/C 252/11)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council <sup>(1)</sup>.

SINGLE DOCUMENT

**'MEĐIMURSKO MESO 'Z TIBLICE'**

**EU No: PGI-HR-02180 — 14.9.2016**

**PDO ( ) PGI ( X )**

**1. Name(s)**

'Međimursko meso 'z tiblice'

**2. Member State or Third Country**

Croatia

**3. Description of the agricultural product or foodstuff**

**3.1. Type of product**

Category 1.2. Meat products (cooked, salted, smoked, etc.)

**3.2. Description of product to which the name in (1) applies**

'Međimursko meso 'z tiblice' is a product composed of the following two components: 'slanina' (back fat), and smoked, heat-treated cuts of pig meat.

'Slanina' (a term used in the defined geographical area) is a product obtained by heat-treating back fat under controlled conditions. The back fat is cooked in boiling water, with the possible addition of condiments (onion, garlic, pepper and bay leaves), for at least 30 minutes. The cooked fat is drained and cooled, then chopped and seasoned with 2-3 % of table salt, with the addition of garlic, and left to lie at room temperature for up to 24 hours.

The cuts of pig meat are cured using salt, with the possible addition of condiments (sugar, bay leaves, garlic and pepper) and must be left to lie in their cured state for at least 21 days. They are then smoked using the wood of beech and hornbeam, until they reach a minimum temperature of 40 °C in the centre of the cuts of meat. The cuts of pig meat are then roasted in the oven for at least 1 hour at a temperature of 180-220 °C.

The heat-treated cuts of meat are stacked on top of the fat, so that each cut of meat is coated by the fat. The final product, 'Međimursko meso 'z tiblice', is obtained after maturing for at least 45 days. It is then ready to be eaten.

Organoleptic properties of the product:

External appearance: The fat is white to yellowy-white in colour, the cuts of meat are reddish in colour.

Appearance when cut: The cuts of meat are pinkish-red in colour, in light shades, as is typical for cured meats.

Texture: The cuts of meat are soft and crumbly (with good friability), while the fat has a fine-grained consistency and is spreadable.

Aroma and taste: 'Međimursko meso 'z tiblice' has a mild flavour, with an aroma and taste typical of smoked, heat-treated pig meat, a moderately salty taste and a mild aroma and flavour of the garlic seasoning.

The physico-chemical properties of the product are defined by the following parameters: Pig meat: aw — less than 0,93, fat: aw — less than 0,93.

<sup>(1)</sup> OJ L 343, 14.12.2012, p. 1.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

The raw ingredients used to produce 'Međimursko meso 'z tiblice' are fresh pig meat (the hind leg, whole, boned and rindless, pork loin and back, shoulder, neck, ribs and belly) and back fat. Pig carcasses with a maximum weight of 105 kg may be used. The pigs must be at least 10 months' old when slaughtered.

3.4. *Specific steps in production that must take place in the identified geographical area*

All stages in the production of 'Međimursko meso 'z tiblice', from slaughter, butchering, salting and smoking to heat treatment and maturing, occur within the geographical area defined in point 4.

3.5. *Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to*

The final product is delivered to the market vacuum-packed or pre-packed in a traditional container known as a 'tiblica'. The finished product must be at least 50 % meat.

3.6. *Specific rules concerning labelling of the product the registered name refers to*

When placed on the market, the product must contain the common symbol 'Međimursko meso 'z tiblice'. All producers who place the product on the market in accordance with its specification have the right to use the common symbol, under the same conditions. The symbol can be seen below.



4. **Concise definition of the geographical area**

The production area comprises the territory of Međimurje County, which is located in the north-west of Croatia. It is delineated by natural boundaries — the River Mura to the north and the River Drava to the south. The hilly area to the west forms part of the pre-Alpine region, while the central and eastern parts are low-lying and form part of the Pannonian Plain. Međimurje County comprises three towns and 22 municipalities. The towns of Međimurje are Čakovec, Mursko Središće and Prelog. The municipalities are Belica, Dekanovec, Domašinec, Donja Dubrava, Donji Kraljevec, Donji Vidovec, Goričan, Gornji Mihaljevec, Kotoriba, Mala Subotica, Nedelišće, Orehovica, Podturen, Pribislavec, Selnica, Strahoninec, Sveta Marija, Sveti Juraj na Bregu (seat: Lopatinec), Sveti Martin na Muri, Šenkovec, Štrigova and Vratišinec.

5. **Link with the geographical area**

The protection of the product 'Međimursko meso 'z tiblice' is based on its reputation and the traditional know-how and skill of the local inhabitants in the characteristic way they prepare it in the defined geographical area, which affects the quality of the product. Međimurje County is located in the most northerly part of Croatia. Međimurje lies on the boundary of two major relief units: the Eastern Alps and the Pannonian Plain. Two regional units can be distinguished by their natural geographical features: the hilly Upper Međimurje and the low-lying Lower Međimurje. The area's general climatic features are determined by the fact that it belongs to the climatic region of the Pannonian Plain, characterised by hot summers and cold winters, as well as a sharp rise in temperature in spring and clement temperatures in autumn. The climate is moderate continental, characterised by a quick transition from a cold to a warm part of the year.

Pig farming has long been the dominant livestock industry in the Međimurje region, and remains so to this day. The most important events in the life of peasant families of Međimurje were pig slaughtering, weddings and religious feasts. The pig-slaughtering period was in wintertime, from November to January, though usually around Christmas. The first written records of pig slaughtering and the preparation, preservation and consumption of pig meat appeared as late as the end of the 19th and early 20th centuries, as do the first written records of 'Međimursko meso 'z tiblice' (E. Kerecsenyi, *Povijest i materijalna kultura pomurskih Hrvata* (History and Material

Culture of the Pomurje Croats), 1982). As families in Međimurje were large and poor, and most had just one pig, no part of the animal could go to waste. The climatic conditions of the geographical area of Međimurje greatly influenced how the pig meat was preserved. The specific microclimatic conditions, with cold winters and hot summers, high relative humidity throughout the year and the absence of significant airflows (winds) made it impossible to preserve the meat by drying it. Since it was impossible to dry the pig meat and there were no cooling devices where the meat could be preserved, the women of Međimurje had to devise a simple way to preserve as much pig meat as possible, without it deteriorating. They came up with a very effective way to preserve the meat in the long term — by interlaying the pig meat and the fat in a wooden container known as a 'tiblica'. That way, the prepared product would keep in the larder for months. To prevent such a traditional means of preserving food and preparing 'Međimursko meso 'z tiblice' from being forgotten, it was recorded in a culinary publication entitled *Vodič kroz hrvatske gastro ikone* (Guide through Croatian culinary icons), in which the authors have brought together a variety of traditional products from all over Croatia under the epithet of cultural icons, which points to the reputation 'Međimursko meso 'z tiblice' confers on the geographical area of Međimurje (*Vodič kroz hrvatske gastro ikone*, 2007).

The distinctiveness of 'Međimursko meso 'z tiblice' lies above all in the traditional way it is prepared, which greatly influences the properties and quality of the finished product. The method of preparing 'Međimursko meso 'z tiblice' — which has proved highly effective down the ages, particularly when it comes to preserving the quality of the product over a lengthy period — has been retained to this day. 'Međimursko meso 'z tiblice' is prepared in a specific way, by being stacked in a container for maturing, with the fat on the bottom row, a row of pig meat on top of it, and so on up to the top of the container, which ends with a row of fat. It is important to make sure any air is squeezed out, to prevent the meat from deteriorating. When stacking the meat and fat, the skill and know-how of the producers themselves is important, particularly when it comes to pressing the meat onto the fat and carefully compacting the ingredients, to ensure no air remains that could lead to the entire product deteriorating.

'Međimursko meso 'z tiblice' has been the subject of several scientific studies, including one from 2012 which found that it was a wholesome, safe product, since none of the samples of meat or fatty tissue tested contained pathogenic bacteria. The same study found that its flavour and aroma and the consistency of the meat scored particularly well. The full, ripe (aromatic) flavour of the product and the soft consistency of the meat can be attributed to interaction or changes in the muscle and fatty tissue (scientific paper, I. Filipović, V. Dobranić, L. Kozračinski et al, 2012).

The reputation and quality enjoyed by 'Međimursko meso 'z tiblice' is evidenced to this day by the fact that the name and its preparation method are referred to in specialist journals and magazines on meat (*Meso* journal, 2009 and *Vikend kuhinja* magazine, 2015).

The reputation of 'Međimursko meso 'z tiblice' came to the fore in the 1970s and 1980s, when the following culinary competitions — still held to this day — were first organised in Međimurje and beyond:

- dishes from Međimurje, particularly 'Međimursko meso 'z tiblice', were judged at the Međimurje Food Days festival held in Zagreb as early as 1983 (*Međimurje* journal No 1516, 1983),
- 'Međimursko meso 'z tiblice' was promoted as a culinary delicacy at an event entitled "Međimursko meso 'z tiblice' on the Međimurje table", where it was awarded a prize by a special jury for its preparation (*Zbornik radova Središnjeg saveza uzgajivača svinja Međimurske županije* (Proceedings of the Central Association of Pig Farmers of Međimurje County), 2009),
- the Međimurje Chefs Association organised a competition to prepare 'Međimursko meso 'z tiblice', where the winner was announced (*Međimurje* journal, 2011, article entitled 'Sladana Herman — Winner of the Croatian Chefs Cup').

The link between the name 'Međimursko meso 'z tiblice' and the geographical area of Međimurje is also evident in its promotion by tour guides in the Međimurje region, where the product is presented as a traditional local speciality (Tourist Board of the town of Čakovec, 2014).

The name 'Međimursko meso 'z tiblice' also appears in a variety of culinary publications containing recipes on how to prepare it (*Međimurska kuharica* (Međimurje Cookbook), A. Tišlarić, 1991; *Kolinje i domaće mesne prerađevine* (Pig slaughter and domestic meat products), 1987; *Zipka u horvatskom cvetnjaku* (Cradle of the Croatian flower garden), 1991). To this day, the name 'Međimursko meso 'z tiblice' is used in trade and in everyday speech (invoices from 2013 and 2015).

The causal link between 'Međimursko meso 'z tiblice' and the Međimurje region, where the product originates, is based on the traditional know-how and skill of the local inhabitants in preparing this product and in its quality. 'Međimursko meso 'z tiblice' is a traditional product of particular quality and value and forms an integral part of the cultural heritage of the Međimurje region. It is a distinctive product that has been preserved to this day and owes its properties above all to its preparation method, i.e. preserving the meat in fat.

The interaction between the meat and the fat during storage has a direct effect on the formation of the organoleptic properties of 'Međimursko meso 'z tiblice' (a ripe flavour and more tender meat), while the microbiological requirements in terms of the safety and wholesomeness of meat products are also met. Nowadays, 'Međimursko meso 'z tiblice' is a product of equal interest to small and large meat-production plants and farm holdings and is also aimed at the tourist market. Alongside other traditional dishes from Međimurje, this autochthonous product not only remains a regular feature on the menus of restaurants and in the home, but its distinctive packaging has also found it a place in many sales outlets.

#### **Reference to publication of the specification**

(the second subparagraph of Article 6(1) of this Regulation)

<http://www.mps.hr/UserDocsImages/HRANA/meso%20z%20tiblice/2017-03-01%20-%20Izmijenjena%20Specifikacija%20proizvoda%20Međimursko%20meso%20z%20tiblice.pdf>

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**CORRIGENDA****Corrigendum to the call for proposals — GR/001/17 — Support for awareness-raising activities  
about the value of intellectual property and the damages of counterfeiting and piracy**

*(Official Journal of the European Union C 244 of 28 July 2017)*

(2017/C 252/12)

On cover page, in the table of contents, and on page 5, title heading:

*for:* 'ADMINISTRATIVE PROCEDURES  
EUROPEAN COMMISSION',

*read:* 'ADMINISTRATIVE PROCEDURES  
EUROPEAN UNION INTELLECTUAL PROPERTY OFFICE'.

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